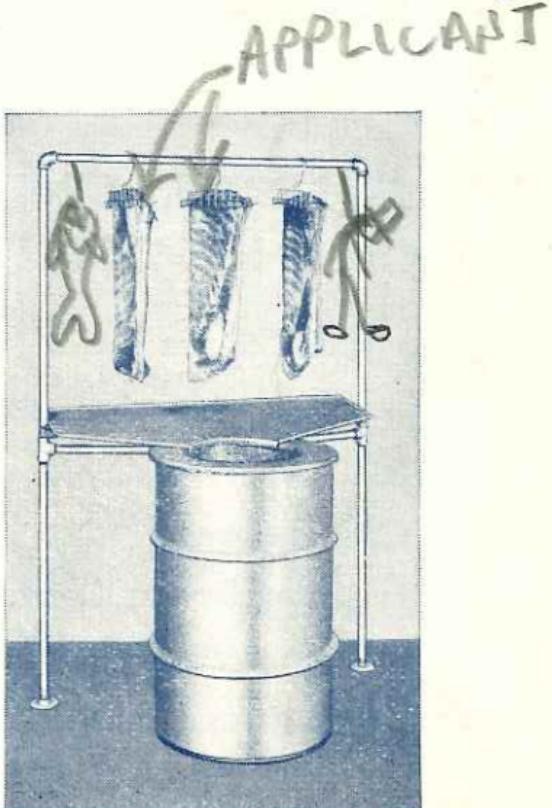


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ORIENTAL DIP

The Perfect Edible Coating



ORIENTAL DIP TANK
STEAM OPERATED

THE GRIFFITH LABORATORIES
1415 West 37th Street
CHICAGO, ILL.

Improve the "Eye Appeal" of your meat products—fresh and smoked.

ORIENTAL DIP

U. S. PAT. 1,914,351

A Proven Product of long-standing merit and general use.

SUGGESTIONS FOR ITS USE

Oriental Dip gives to hams, butts, picnics, bacon, summer sausage, meat loaves, etc., a smooth, transparent, dust-proof, sanitary cover.

BOILED LOAVES OR LOAVES COOKED IN HAM CONTAINERS:

- Tongue Loaves
- Spiced Loaves
- Head Cheese Loaves
- Honey Loaves
- Liver and Bacon Loaves
- Backfat-covered Loaves
- Spiced Ham Loaves

SUMMER SAUSAGE

- Thuringer
- Salami and all dried sausage

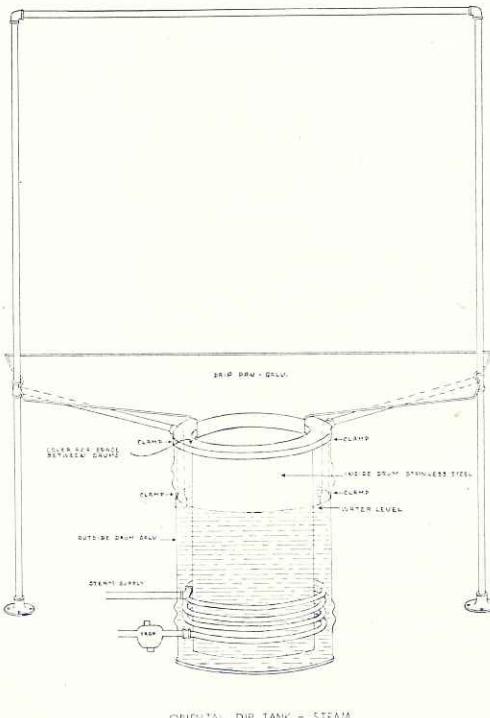
SMOKED MEATS

- Cottage Butts
- Smoked Bacon
- Boiled Hams
- Canadian Bacon
- Smoked Hams

For Butts, Bacon, etc. Dip—Dry—Chill, and Wrap.

A Pliable, Edible, Slicable covering for Fresh and Cooked Meats. Reduces Mold.

NOW a Dipping Tank that is convenient to use. Simply connect to your steam line. Heats quickly—saves time and material.



ORIENTAL DIP TANK - STEAM

NOTE! Electrically heated model available. This model however must be started with preheated hot water.

DIRECTIONS FOR ITS USE

(Add No Water)

Heat the Oriental Dip in THE DIPPING TANK to 160° F. (see diagram). Immerse your loaves, butts, bacon, or dried sausages—count "one, two, three, four"—and hang on rack to dry.

A lower temperature will give a thicker coat. A second dip will give a stronger coat. A cool dip will dry slowly.

For thicker coating, heat Dip to 140°. Never heat Dip to over 160° F.

For best results, the meat temperature should be approximately 50° F. **and the surface must be dry and free from fat particles.**

Dry 4 to 6 minutes. Then chill two hours or overnight before wrapping in waxed paper.

Oriental Dip makes a smooth, hard cover for Boiled Hams. Mark "Gelatin Added." Any Oriental Dip package when dried can be wrapped and not stick to the paper.